



CASA CECCHIN

VITIVINICOLTORI DAL 1978

Nostrum

Monti Lessini 36 months on the lees



Grape variety

Durella 100%.

Vineyard

Vineyard of 1976 with Pergola Veronese training system. Propagation by cuttings of an old variety found in Agugliana.

Terrain

Hilly terrain of volcanic origin with tuff and basalt. Altitude: 250 meters above sea level.

Harvest

Strictly manual with careful vineyard selection in the month of September.

Winemaking

The grapes are pressed whole, vinifying separately the different plots of the vineyard which are skillfully blended in January. The sparkling base matures in stainless steel on lees with periodic batonnage until the second fermentation, which takes place in late spring. The bottles are stacked in an underground cellar and remain there for 36 months. Manual riddling with hexagonal racks. After disgorgement, there follows a resting period of a few months.

Tasting notes

On the nose, brioche, toasted hazelnut, and sulfurous notes. On the palate, the bubble is delicate, and the interplay between savoriness and freshness makes it unique and captivating.

Bottles produced

15.000 of 750ml. 300 Magnum.